



EVENT MENU

Events gastronomic offer

BANQUETS

F&B - Events offer 2026

Madrid Marriott Auditorium Hotel & Conference Center
Avenida de Aragón No 400, Madrid, España - comercial@marriottauditorium.com

+34 91 400 44 00

Banquets Selection

Prices per person - VAT not included



BA1 - 26 Convenient Moment

€52.50

Duration 90 minutes | Minimum 30 people

STARTER

Artichoke salad with cherry tomatoes, tofu, raisins, and balsamic vinegar (vegan)

MAIN COURSE

Iberian pork cheeks, mustard sauce and roasted potatoes

DESSERT

Dulce de leche mille-feuille

DRINKS

Mineral water, soft drinks, beer

White wine HK I Heart Sauvignon

Red wine Monólogo Crianza D.O.Ca. Rioja

Coffee and teas

Selection: Starter + Main Course + Dessert + Basic Drinks Pack

The menu must be the same for all guests

Banquets Selection

Prices per person - VAT not included



BA2 - 26 Between Time

€63.00

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Strawberry gazpacho with mozzarella pearl

STARTER

Iberian ham salad with cured Manchego cheese, arugula, and apple vinaigrette

MAIN COURSE

Hake and prawn cannelloni with scarlet shrimp sauce

DESSERTS

Apple tart tatin on croissant pastry

DRINKS

Mineral water, soft drinks, beer
White wine Dilema Verdejo D.O. Rueda
Red wine Pata Negra Reserva D.O. Valdepeñas
Coffee and teas

BA3 - 26 The Best Time

€69.00

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Beef tenderloin tartare with crystal bread

STARTER

Scarlet shrimp gazpacho with mint-flavored langoustine

MAIN COURSE

Slow-roasted lamb loin with potato wedges and asparagus

DESSERT

Banana and caramel cream with white chocolate

DRINKS

Mineral water, soft drinks, and beer
White wine Orchidea Sauvignon Blanc D.O. Navarra
Barbaridad Roble Red Wine, D.O. Madrid
Cava Castellblanch Brut
Coffee and teas

Banquets Selection

Prices per person - VAT not included



BA4 - 26 Excellent Shot

€75.00

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Slices of Iberian ham on puff pastry

STARTER

Prawns on mango, avocado and tomato tartare with ponzu sauce

MAIN COURSE

Marinated Iberian pork tenderloin with mango sauce, wild mushrooms, and confit cherry tomatoes.

DESSERT

Four-texture chocolate cake

DRINKS

Mineral water, soft drinks, and beer
White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Convento de Oreja Crianza D.O. Ribera de Duero
Cava Elyssia Gran Cuvée Brut
Coffee and teas

BA5 - 26 Balanced

€79.50

Duration 90 minutes | Minimum 30 people

AMUSE BOUCHE

Foie gras marble with nougat and cocoa

STARTER

Cod confit in extra virgin olive oil on a salad, tomato confit in two textures, and its pil-pil sauce

MAIN COURSE

Beef tenderloin with Port wine sauce, gratin potatoes, and baby vegetables

DESSERT

Coffee mousse with meringue milk ice cream

DRINKS

Mineral water, soft drinks, and beer
White wine Vionta Albariño D.O. Rias Baixas
Red wine Bideona Las Parcelas D.O. Ca Rioja
Cava Vintage Reserva Freixenet
Coffee and teas

Banquets Selection

Prices per person - VAT not included



Vegan - vegetarian selections

MAIN COURSES

- Seitan with asparagus and shiitake mushrooms
- Pumpkin soup with cardamom and chives
- Herb polenta with asparagus and sautéed mushrooms, served with corn and red pepper relish
- Couscous with chickpeas, vegetables and dates
- Gnocchi with soy Bolognese sauce
- Roasted vegetables with pumpkin seed vinaigrette
- Vegan mushroom and asparagus risotto

DESSERTS

- Seasonal fruit
- Apple tart with shortcrust pastry
- Tiramisu with red berries

Please note that this offer is exclusively intended for individuals with allergies, intolerances, or specific dietary restrictions and cannot be chosen for all guests.

The price for these selections will not vary from the menu price contracted for all guests.

Banquets Selection

Prices per person - VAT not included

Select your favourites

AMUSE BOUCHE

Iberian ham (50%) with breadsticks (25 g per person)	€5.75
Cured pork loin with "regañas" crackers (25 g per person)	€4.75
Aged Manchego cheese with crackers (30 g per person)	€4.25
Fresh artichoke with sun-dried tomato emulsion	€4.25
Salmon toast with cream cheese	€4.00
Salmorejo shot with ham	€4.00
Strawberry gazpacho with mozzarella pearl	€4.00
Shavings of Iberian ham on puff pastry	€4.75
Scallop tartare with wakame seaweed	€5.75
Classic Peruvian prawn ceviche	€5.75
Foie gras marble with nougat and cocoa	€4.75
Cod carpaccio "esqueixada" style	€4.75
Avocado and mango tartare with octopus	€5.25
Beef tenderloin tartare with crystal bread	€5.75

STARTERS - HOT AND COLD SOUPS

Pumpkin cream soup with scallops in orange jelly	€17.70
Pheasant cream soup with foie gras and Modena vinegar	€16.00
Scarlet shrimp gazpacho with mint-flavoured langoustine	€18.75
Apple ajo blanco with prawn	€16.00

STARTERS - SALADS

Tuna tataki salad with mango tartare and avocado	€25.00
Artichoke salad with cherry tomatoes, tofu, raisins and balsamic vinegar	€16.50
Iberian ham salad with cured Manchego cheese, arugula and apple vinaigrette	€17.00
Fig salad with avocado, caramelized walnuts, prawns and lime vinaigrette	€16.50
Scallop salad with mango and cava-honey vinaigrette	€21.75
Tomato carpaccio with burrata and Genoese pesto	€16.50
Asparagus with salmon cubes and kimchi mayonnaise	€19.00
Cod confit in extra virgin olive oil on a salad, tomato confit in two textures, and its pil-pil sauce	€24.50
Prawns on mango, avocado and tomato tartare with ponzu sauce	€23.00

Banquets Selection

Prices per person - VAT not included

Select your favourites

MAIN COURSES - FISH

Provençal-style hake with julienne carrots and leeks	€26.50
Salmon marinated in ginger and soy with black and white sesame seeds	€24.00
Oven-baked sea bass with Txakoli wine and vegetable ragout	€26.50
Hake and prawn cannelloni with scarlet shrimp sauce	€25.00
Salmon flowers on confit potatoes with tomato vinaigrette	€25.00
Cod confit with concassé tomato	€24.50

MAIN COURSES - MEATS

Marinated Iberian pork tenderloin with mango sauce, wild mushrooms, and confit cherry tomatoes	€25.50
Duck with porcini mushrooms in puff pastry, served with mandarin sauce and caramelized pears	€24.00
Beef tenderloin with Port wine sauce, gratin potatoes and baby vegetables	€26.50
Slow-roasted lamb loin with potato wedges and asparagus	€23.00
Poultry ballotine with porcini mushrooms and prawns, spanish-style potatoes, and diced pumpkin.	€23.00
Iberian pork cheeks with mustard sauce and pan-fried potatoes	€22.50
Glazed aged beef cut with duchess potatoes and wild thyme	€25.75

DESSERTS

Apple tart tatin on croissant pastry	
Red Velvet cake	
Cherry cake	
Cheesecake	
Toasted apple tart	
Banana and caramel cream with white chocolate	
Dulce de leche mille-feuille	
Four-texture chocolate cake	
Coffee mousse with meringue milk ice cream	€9.50
Individual dessert (with vanilla ice cream)	€12.00

DRINKS PACKAGE

Selected house wines	€12.00
Premium wines	€17.50

Banquets Selection

Prices per person - VAT not included

Terms & conditions:

Duración 90 minutos | Mínimo 30 personas

The base menu should consist of:

Starters (soups, salads) + Main course (fish and meats) + Dessert + Drinks package.

All diners must choose the same menu.

Check our solutions for allergies and intolerances.

Selected house wines package includes: water, soft drinks or beer, red Rioja D.O.Ca. wine, white Rueda D.O. wine, and coffee.

Premium drinks package includes: water, soft drinks, beer, selected red and white wine (red or white wine may be substituted with rosé depending on the menu composition), and coffee.

The wine selection may vary in this offer, as well as in the pre-designed menus, depending on the availability of different references, always of equal or superior quality.



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